



FAMIGLIA
Cotarella

SOENTE 2025

GRAPE VARIETY:

Viognier 100%

PRODUCTION AREA:

Lazio

VINEYARD AREA:

5 ha

VINEYARD ELEVATION:

300 meters s.l.m.

TERROIR:

friable, stony soil

VINEYARD TRAINING:

guyot

YIELD PER HECTARE:

70 Q.li

PLANTING DENSITY:

4.500 per ha

AVERAGE VINE AGE:

10 years



VIOGNIER LAZIO IGP

HARVEST PERIOD:

mid-September

VINIFICATION:

cryomaceration for 3 hours at 10°C

ALCOHOLIC FERMENTATION:

in stainless steel at 13-15°C.

MALOLACTIC FERMENTATION:

not performed

AGING:

aged in bottle for 4 months

ALCOHOL CONTENT:

12.50%

TOTAL ACIDITY:

6.05 gr/l

DRY EXTRACT:

25,5 gr/l

PH:

3.20

THE GRAPE VARIETY AND VINEYARD

Viognier in purity. All vineyard practices are aimed at obtaining well-balanced grapes capable of producing fresh, savory and flavorful wines.

WINEMAKING

The grapes undergo cold cryomaceration followed by fermentation at a temperature ranging between 13 and 15°C. This process enhances the aromatic components that define the distinctive bouquet of Soente.

THE WINE

It shows a bright straw-yellow color with greenish highlights. On the nose, fresh citrus aromas and yellow-fleshed fruit immediately emerge, followed by delicate floral notes. On the palate, it is firm, elegant and flavorful, supported by vibrant freshness and a pleasant salinity. The finish is clean, taut and persistent.